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THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.

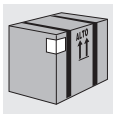
INSTRUCTIONS FOR THE INSTALLER: *these are for the* ***qualified technician*** *who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.*

INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

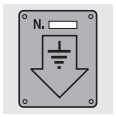
Introduction

1 INSTRUCTIONS FOR SAFE AND PROPER USE

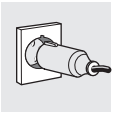
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

WHEN NOT IN USE, MAKE SURE THAT THE CONTROL KNOBS ARE IN THE CORRECT (OFF) POSITION ◉ .

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.

THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY IN THE STORAGE COMPARTMENT.
THE PLATE MUST NOT BE REMOVED.

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB RACKS.

DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB.

Introduction

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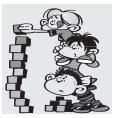
LOWER THE GLASS COVER SLOWLY AND BY HAND.
WARNING: THE GLASS COVER MAY SHATTER IF IT OVERHEATS. SWITCH OFF ALL RINGS AND WAIT FOR THEM TO COOL DOWN BEFORE CLOSING THE COVER.

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.
WHEN OPERATING THE GRILL ALL ACCESSIBLE PARTS COULD BECOME VERY HOT: **KEEP OUT OF THE WAY OF CHILDREN.**

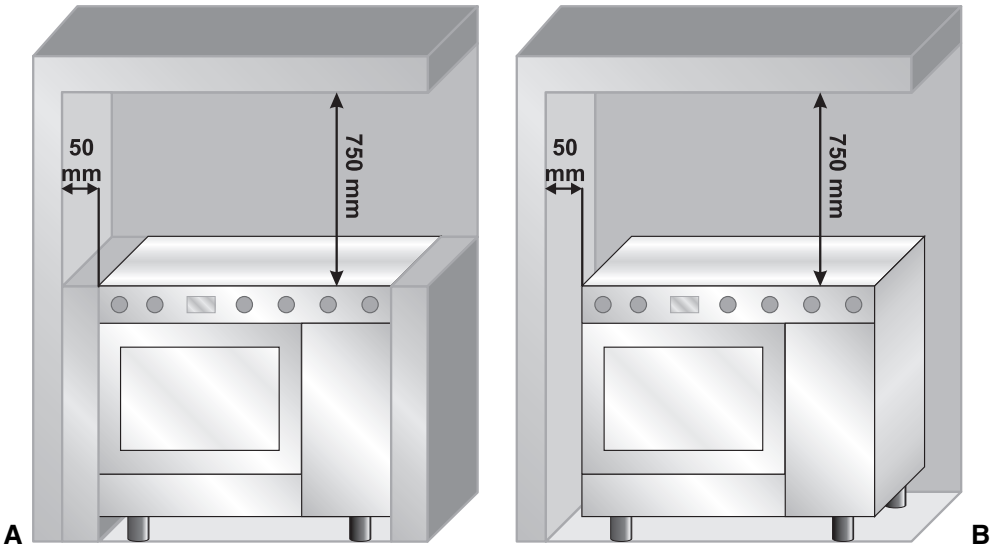
IF THE APPLIANCE IS TO BE POSITIONED ON A PLATFORM IT MUST BE INSTALLED IN SUCH A WAY AS TO PREVENT IT FROM SLIPPING OFF THE FORMER.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

The manufacturer declines all responsibility *for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.*

2 INSTALLATION OF THE APPLIANCE

The appliance must be installed by a qualified technician and according to the regulations in force.
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 5 cm from the side of the appliance, as shown in drawings A and B showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 75 cm above the work surface.



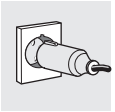
A Built-in appliance

B Free-standing installation

2.1 Electrical connection

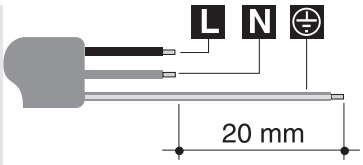
Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment.
This rating plate must never be removed.

If the appliance is hooked-up to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.



Hook-up to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts.

If the power cable is replaced, the wire section on the new cable must not be less than 1 mm^2 (3 x 1 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. This must be done by a specialised technician, who must connect the cooker to the electricity supply according to the diagram shown here.
L = brown
N = blue
⏚ = yellow-green.



The values indicated above refer to the cross-section of the internal conductor.

2.2 Ventilation requirements

The room containing the appliance should have an air supply in accordance with the standards in force.
The room where the appliance is installed must have enough air flow as required for the regular combustion of gas and by the necessary air exchange of the same room. The air vent, protected by grills, must be suitably dimensioned in compliance with the current regulations and positioned so that no part of it is obstructed.

2.3 Extraction of the combustion products

The combustion products must be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction.

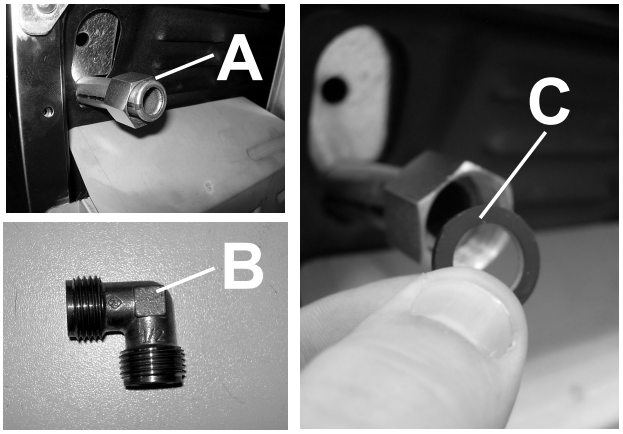
2.4 Connection to gas

At the end of the installation, check for any leaks with a soapy solution, never with a naked flame.

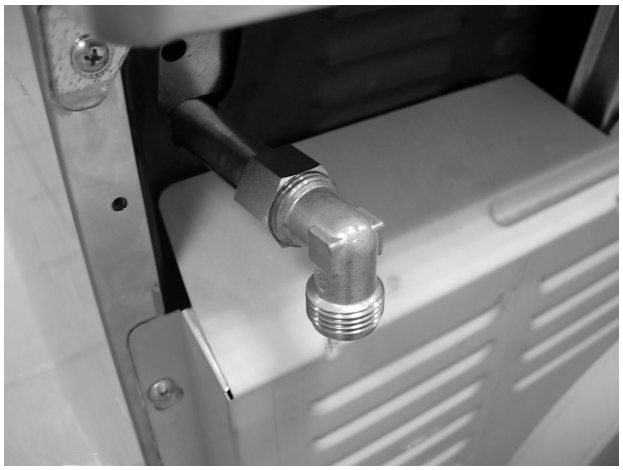
THE TIGHTENING TORQUE BETWEEN CONNECTIONS THAT INCORPORATE A GASKET MUST NOT EXCEED 10Nm.

2.4.1 Connector installation

Carefully screw the connector **B** to the gas outlet **A** of the appliance, placing the seal **C** between them.



The connector must be screwed so that it remains vertical as shown in the adjacent figure.



2.4.2 Connection with a rubber hose

Installation of the standards-compliant rubber hose must be carried out so that the hose length is no greater than 1.5 metres. Make sure that the hose does not come into contact with moving parts and is not squashed. The inside diameter of the hose must be 8 mm for LIQUID GAS and 13 mm for NATURAL GAS and CITY GAS.
Verify that all the following conditions are met:

- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with the hot walls (max. 50 °C);
- the hose is not under traction or tension and has no tight curves or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, do not try to repair it: replace it with a new hose;
- verify that the hose is not past its expiry date (serigraphed on the hose itself).

CONNECTION USING RUBBER HOSES COMPLYING WITH THE CURRENT REGULATIONS IS ONLY PERMITTED IF THE HOSE CAN BE INSPECTED ALONG ITS ENTIRE LENGTH.

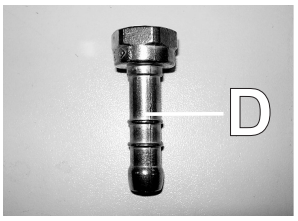
2.4.3 Connection to liquid gas

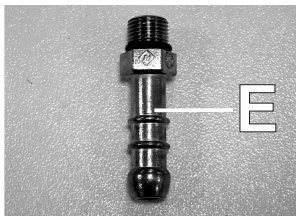
Both the pressure regulator and the connection to the cylinder must be standards-compliant.
Make the connection to the gas mains using a rubber hose whose specifications comply with the current regulations (verify that the reference standard is stamped on the hose).

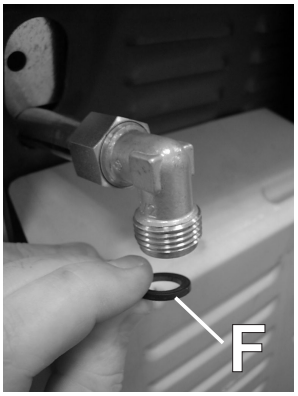
After having installed the connector as indicated in “2.4.1 Connector installation”, fit the small hose connector E to the large hose connector D.

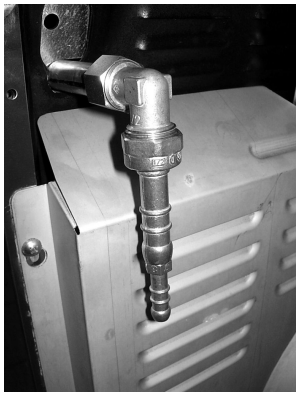
Place the seal F between the lock just obtained and the previously installed connector.

Then, push the rubber hose onto the hose connector E and secure it with a clamp that is compliant with the current standard.







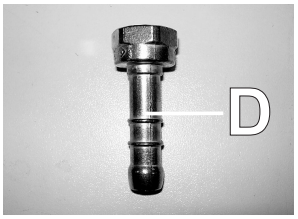


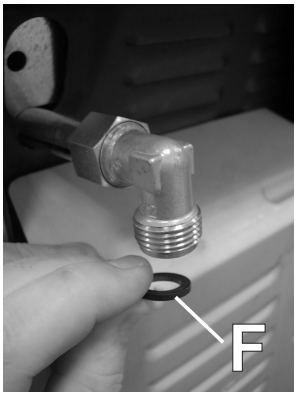
2.4.4 Connection to natural gas

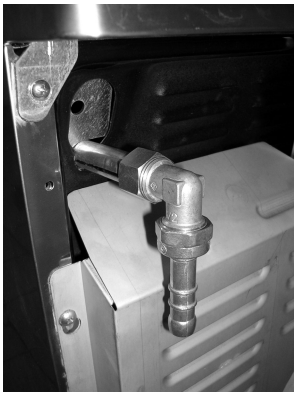
After having installed the connector as indicated in “2.4.1 Connector installation”,

Fit the large hose connector **D** by placing the seal **F** between the previously installed connector.

Push the rubber hose **D** onto the hose connector **A** and secure it with the clamp **E** that is compliant with the current standard.







2.4.5 Connection with a flexible steel hose (for all types of gas)

This type of connection can be made on both built-in and free-standing appliances. Only use standards-compliant steel hoses whose length is not greater than 2 metres.
After having installed the connector as indicated in “2.4.1 Connector installation”, screw the end of the flexible hose to the threaded ½ external gas connector (ISO 228-1), placing the seal in between.

3 ADAPTATION TO DIFFERENT TYPES OF GAS

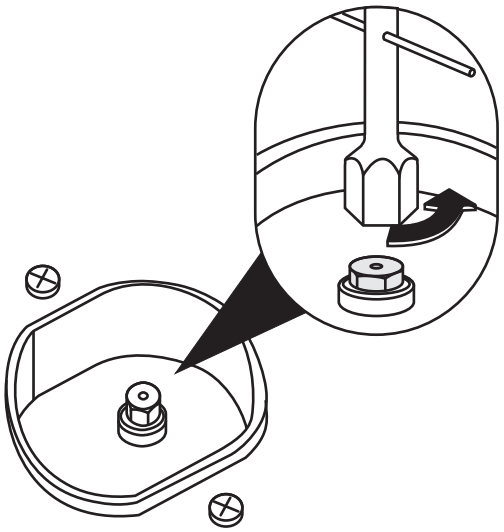
Before performing any cleaning or maintenance work, disconnect the appliance from the power supply.

The cooker is set for **LPG G30/G31** (3+) at a pressure of 28/37 mbar. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

3.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

1. Extract the racks and remove all the caps and flame-spreader crowns;
2. unscrew the burner nozzles with a 7 mm socket wrench;
3. replace the nozzles according to the type of gas to be used and the description in paragraph “3.2 / 3.3 Burner and nozzle characteristics table”.
4. Replace the burners in the correct position.



3.2 Arrangement of burners on cooking hob

BURNERS

1. Auxiliary
2. Semi-rapid
3. Rapid
4. Triple crown

3.3 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass mm 1/100	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliary	1	50	30	350	73	71
Semi-rapid	1.8	65	33	450	131	129
Rapid	3	85	45	800	218	214
Triple crown	3.5	94	63	1500	255	250
Maxi oven	4.2	100	62	1200	306	300
Grand grill	3.7	95	70	1700	269	264

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced Flowrate (W)
Auxiliary	1	72 (X)	400
Semi-rapid	1.8	97 (Z)	500
Rapid	3	115 (Y)	800
Triple crown	3.5	140 (6)	1600
Maxi oven	4.2	150 (H3)	1200
Grand Grill	3.7	140 (H3)	1700

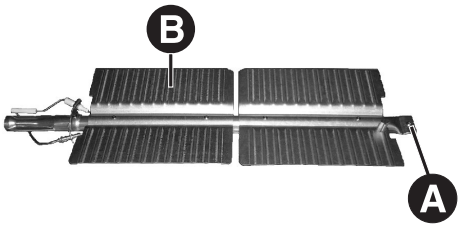
3.4 Adjustment of the oven burner

To adjust the oven burners follow the procedure described below from inside the oven:

- Open the oven door;
- Remove the oven dish and shelf.
- Lift up the oven floor and remove.

3.4.1 Replacement of the oven and grill burner nozzles

- Loosen the fixing screws **A** on the oven burner.
- Push the burner **B** towards the right to get to the nozzle.
- Use a 7 socket wrench to change the nozzle, fitting the one for the type of gas to be used (see point “3.2/3.3 Table of burner and nozzle characteristics”).



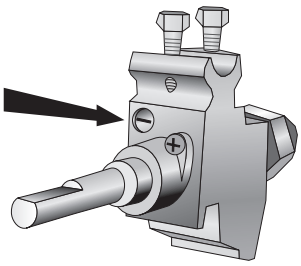
4 FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the racks.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the pack together with the nozzles.

4.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position Δ. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

4.2 Regulation of the hob burner minimum level for LPG

For regulating the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “3.2 / 3.3 Burner and nozzle characteristics table”. Once the regulation has been completed, replace the seal on the by-passes using paint or similar materials.

4.3 Regulation of the oven burner minimum level

The oven thermostat is equipped with a by-pass to regulate the minimum level, which is visible underneath the thermostat knob.
When the gas type is changed, the by-pass should be regulated as follows:

1. Turn on the oven burner to maximum for 10/15 minutes with the door closed and without the floor. Turn the knob to the minimum temperature, remove the knob and regulate using a flat screwdriver.
2. For LPG turn the by-pass screw clockwise as far as it will go. The by-pass diameter is shown in the paragraph “3.2 / 3.3 Burner and nozzle characteristics table”.
3. For natural gas, regulate the by-pass so that turning the thermostat knob from minimum to maximum the flame remains stable and constant. Once the regulation has been completed, replace the seal on the by-pass using paint or similar materials. Close the oven door and make sure that the burner stays on minimum.

4.4 Regulation of the grill burner minimum level

The grill burner tap is equipped with a by-pass to regulate the minimum level, which is visible at the side of the tap rod.
When the gas type is changed, the by-pass should be regulated as follows:

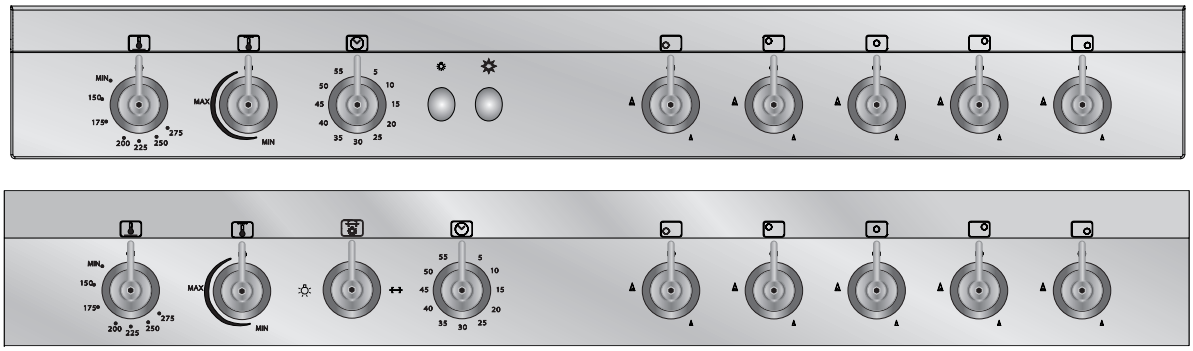
1. Turn on the grill burner to maximum for 10/15 minutes with the door closed.
   Turn the knob to the minimum temperature, remove the knob and regulate using a flat screwdriver.
2. For LPG turn the by-pass screw clockwise as far as it will go. The by-pass diameter is shown in the paragraph “3.2 / 3.3 Burner and nozzle characteristics table”.
3. For natural gas, regulate the by-pass so that turning the knob from minimum to maximum the flame remains stable and constant. Once the regulation has been completed, replace the seal on the by-pass using paint or similar materials. Close the oven door and make sure that the burner stays on minimum.

4.5 Positioning and levelling of the appliance

Having carried out the electricity and gas hook-up, level the appliance using the four adjustable legs. For best cooking the appliance must be perfectly level.
Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).

5 DESCRIPTION OF FRONT PANEL CONTROLS

All the oven controls are grouped together on the front panel. The table below provides a description of the symbols used.



FRONT LEFT BURNER

BACK LEFT BURNER

CENTRAL BURNER

BACK RIGHT BURNER

FRONT RIGHT BURNER

OVEN BURNER THERMOSTAT KNOB

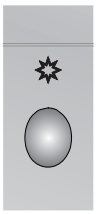
GRILL BURNER

BURNER IGNITION BUTTON

OVEN LIGHT SWITCH

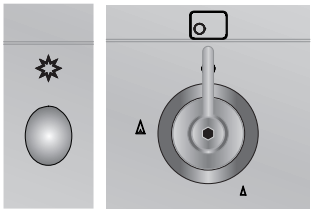
BURNER IGNITION BUTTON (on some models only)

This button allows to supply the ignition spark needed to light the gas burners of the appliance.

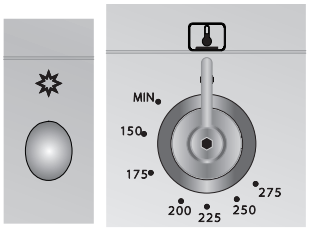


COOKING HOB CONTROL KNOB

The flame is lit by turning the knob anticlockwise to the minimum flame setting (△), while simultaneously pressing the burner ignition button. In the models not equipped with the burner ignition button to light the burner just press and turn the knob. To adjust the flame, turn the knob to the zone between the maximum (◭) and the minimum (△) settings. To turn out the burner, return the knob to the ◉ position.

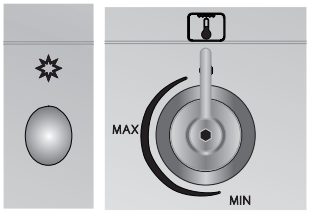


GAS OVEN THERMOSTAT KNOB



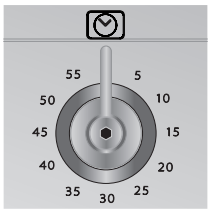
This knob is used to ignite the oven gas burner inside the oven.
The flame is lit by turning the knob anticlockwise to the minimum flame setting, while simultaneously pressing the burner ignition button. In the models not equipped with the burner ignition button to light the burner just press and turn the knob.
The cooking temperature is selected by turning the knob anticlockwise to the desired setting, between Min. and 275°C.
For information on how to ignite the gas oven, see point " 7.2 Use of the gas oven".

GAS GRILL KNOB



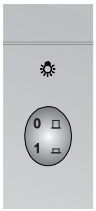
This knob is used to ignite the grill gas burner inside the oven.
The flame is lit by turning the knob anticlockwise to the minimum flame setting, while simultaneously pressing the burner ignition button. In the models not equipped with the burner ignition button to light the burner just press and turn the knob.
To adjust the flame, turn the knob to the zone between the maximum and the minimum settings. To turn out the burner, return the knob to the ◉ position.
For information on how to ignite the gas oven, see point "7.3 Use of the gas grill ".

MINUTE COUNTER KNOB



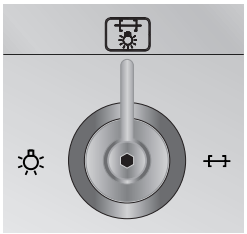
Turn clockwise to wind up the alarm and set to the desired time.
Time is expressed in minutes (maximum 55 minutes).
Adjustment is continuous so that intermediate times between markings can also be set. Alarm activation at end of pre-set time does not turn off the oven (no end of cooking).

OVEN LIGHT SWITCH (on some models only)



This switch allows the light inside the oven to be switched on at any moment.

FUNCTION KNOB (on some models only)



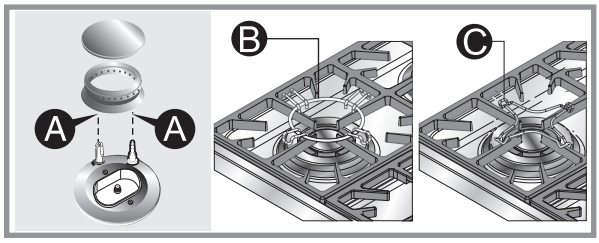
The function knob allows to switch on the oven light or to activate the rotisserie motor.

6 USE OF THE COOKING HOB

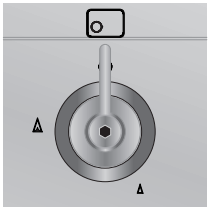
6.1 Lighting of the cooking hob burners

*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*
*Before lighting the burners **lift the glass cover**; before lowering the cover, turn off all the burners and wait for them to cool down.*

*The optional rack **B** is for use with "woks" (Chinese pans).*
To prevent deterioration of the hob we have equipped the cooker with a raised pan stand C to be placed underneath pans more than 26 cm in diameter.
*The supplied reduction **C** is also used for small pans.*



The drawing next to each knob shows the corresponding burner. The appliance has an electronic lighting device. In the models not fitted with a burner ignition button, simply press and turn the knob anticlockwise to the minimum flame symbol Δ, until the ring is lit. In the models fitted with a burner ignition button turn the knob as described earlier, while pressing the button at the same time. Hold the knob down for a few seconds to allow the thermocouples to heat up. The burner may go out when the knob is released: this is because the thermocouple has not been sufficiently heated. Repeat the operation holding down the knob for a little longer. This operation is not necessary for burners without thermocouples.

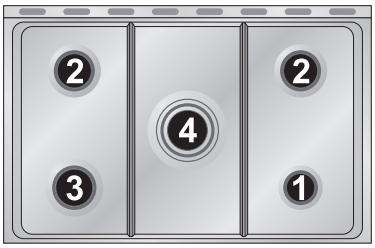


For models with thermocouples, if the burner should accidentally go out, a safety device will be activated which stops the gas flow even if the tap is open.

6.2 Practical advice for using the cooking hob burners

For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph "6.3 Diameter of containers"). When water reaches the boiling point, lower the flame so that it does not overflow. To avoid burns or damage to the hob, all recipients or griddle plates must be placed within the perimeter of the cooking hob. All containers have to have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire.
If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

6.3 Diameter of containers (90 cm models)



BURNERS		Ø min. and max. (in cm.)
1.	Auxiliary	12 – 14
2.	Semi-rapid	16 – 22
3.	Rapid	18 – 26
4.	Triple crown	18 – 26

7 USE OF THE OVEN

7.1 Warnings and general advice

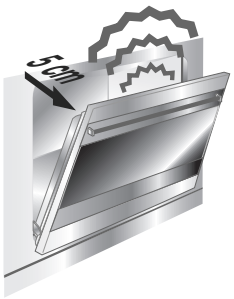
Using the oven and the grill for the first time, heat them to the maximum temperature for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food.

It is not advisable to use the oven and grill burners simultaneously for more than 40 minutes.

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

The oven accessories which may come into contact with food are made from materials which conform to the standing directives.

WARNING: the gas oven/grill must be lit with the door open. If this is done wrongly, open the door and wait for a few moments before lighting once more.

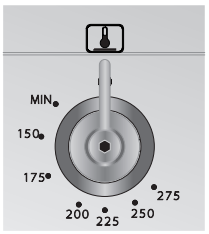


To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

7.2 Use of the gas oven

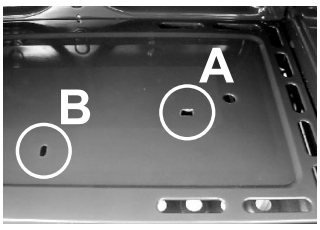
7.2.1 Electronic spark lighting

Open the oven door completely, press the thermostat knob and turn it clockwise to max. temperature while simultaneously pressing the spark button. Once the oven is lit, hold the knob down for a few seconds to allow the thermocouple to heat up.
This device should not be enabled for more than 15 seconds; if after this time the burner has not come on, stop, fully open the oven door and try again after one minute.



7.2.2 Manual lighting

Open the oven door completely and turn the thermostat knob. Place a lit match to the mouth of the flame pipe **A** and press the thermostat knob. Once the oven is lit, hold the knob down for a few seconds to allow the thermocouple to heat up and check that the oven is lit through the inspection hole **B**. Choose the cooking temperature by turning the knob clockwise to the desired temperature, between **50**° and **275**°C.



If the burner is accidentally switched off, turn the knob to the off position (●) and wait for one minute before lighting again.

7.3 Use of the gas grill

While using the oven burner at the same time as the grill, turn on the latter at least 10-15 minutes after the oven.

7.3.1 Electric lighting of the gas grill burner

Having opened the oven door, press the knob and turn it clockwise to the minimum flame setting, while simultaneously pressing the spark button.
Once the burner is lit, hold the knob down for about 10 seconds. If the burner has not come on by this time, release the knob and wait for at least one minute before trying again. If the burner accidentally goes out, turn the knob to the off position (◉) and wait at least one minute before lighting again.
During a power cut the burner can always be lit with a match.

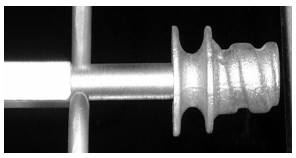
7.3.2 Manual lighting of the gas grill burner

Having opened the oven door, press the knob and turn it clockwise to the minimum flame setting, placing a lit match to the burner on the roof of the oven.
Once the burner is lit, hold the knob down for about 10 seconds. If the burner does not stay lit after this time, release the knob and wait for at least one minute before trying again. If the burner accidentally goes out, turn the knob to the off position (◉) and wait at least one minute before lighting again.

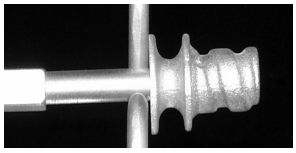
7.4 Use of the rotisserie (only on some models)

7.4.1 Using the rotisserie in cookers with maxi oven

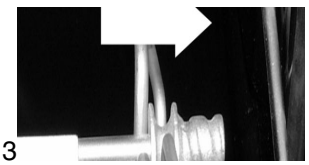
Fit the supporting frame onto the second runner up from the bottom so that the seat to take the rod projects outside the oven. Place the rod as shown in the diagram (1) and push the frame into the oven until the end of the rod reaches the hole in the rotisserie motor. Now push the rotisserie rod to the left until it reaches the position shown in the diagram (2). To activate this function, turn the switch to ( ).
These operations must be carried out with the oven switched off and cold.
When cooking is over, use the tool provided to extract the rod from the hole (3) and remove the frame (4) to bring the rotisserie rod out of the oven cavity.



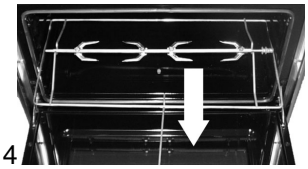
1



2



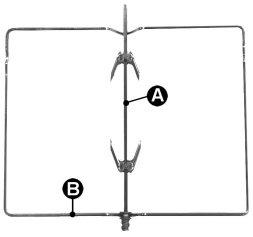
3



4

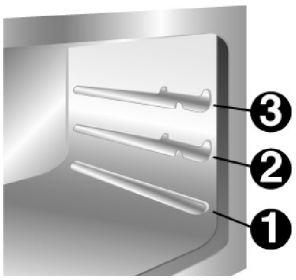
7.4.2 Using the rotisserie in cookers with standard ovens

Place the rotisserie frame “**B**” on the second runners up from the bottom and insert the rod “**A**” in the hole in the back of the oven.



7.4.3 How to use the grill

Once the grill is lit, leave the oven to heat up for five minutes before placing the food inside.
Food should be flavoured and coated with oil or melted butter before cooking. An oven dish should be used to contain the sauces.
The foods for cooking must be placed on the oven shelf, which is then placed on one of the runners fitted in the various types of ovens, following the guidelines below:



FOOD	RACK ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2 – 3
Poultry	2 – 3

WARNING

- ***Grilling processes must never last more than 60 minutes.***
- ***Keep the oven door closed during grilling.***
- ***To prevent hazardous overheating, the appliance's glass cover must always be raised when using the oven or grill.***
- ***Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.***
- ***During rotisserie cooking operations, one of the oven trays supplied with the cooker should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.***
- ***When using the oven, remove all unused trays and racks from its interior.***

7.5 Storage compartment (on some models only)

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the oven.
Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.

Never open the storage compartment when the oven is on and still hot. The temperature inside may be very high.

8 CLEANING AND MAINTENANCE

8.1 Cleaning stainless steel and enamelled versions

To maintain stainless steel in good condition it must be cleaned regularly after each use, once it has cooled down.

8.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

8.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

8.2 Cleaning the cooking hob components

8.2.1 The glass cover

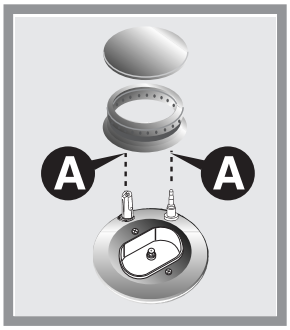
The cover can be removed from the hinges by lifting it upwards when it is open. This makes cleaning easier.

If liquids are spilt on the closed cover, remove them thoroughly with a rag before opening it.

8.2.2 Racks

Remove the racks and clean them in warm water with a non-abrasive detergent, taking care to remove any incrustations. Replace them on the cooking hob.
Continuous contact of the racks with the flame can cause the paint near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

8.2.3 Burner caps and flame cap crowns

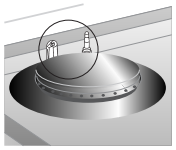


The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any incrustations, and wait until they are **perfectly dry**.

CAUTION: do not wash these components in a dishwasher.
The burners can be left to soak in hot water and detergent.

Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that the flame-spreader holes **A** correspond to the spark plugs and the thermocouples.

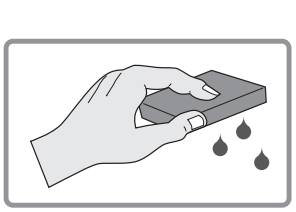
8.2.4 The spark plugs and thermocouples



To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.

8.3 Cleaning the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- Clean the internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry.

8.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using an ordinary detergent.

9 EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

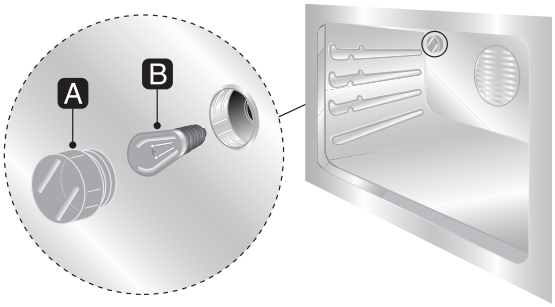
Before any intervention, disconnect the appliance from the power supply.

9.1 Lubrication of gas oven taps and thermostat knob

Over time the gas taps and the thermostat knob may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This operation should be carried out by a specialised technician.**

9.2 Replacement of the light bulb

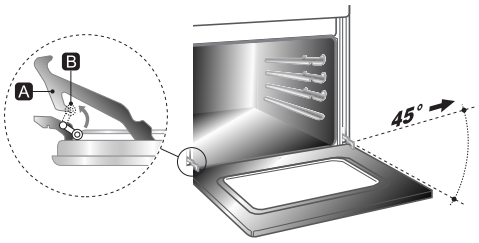
Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.



Use only oven bulbs (T 300°C).

9.3 Removing the door

Lift the levers **B** and Take hold of the two sides of the door with both hands near to the hinges **A**. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and release the levers **B**.



9.4 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, remove the door as described above. Once the door has been removed, lift the tabs at the corners as shown in the figure.